

Keto Skillet Pizza

This recipe of Keto Skillet Pizza is made with just 5 ingredients and it takes a total of 15 minutes to become ready. This recipe is a good idea for keto dinner and it has only 5.9 carbs.



COOK TIME

15 mins

TOTAL TIME

15 mins



SERVINGS

4

CALORIES

531 kcal

INGREDIENTS

- 1 cup almond flour
- 2 beaten eggs
- 2 cup mozzarella, shredded
- 2 oz of cream cheese
- Pinch of salt & pepper

INSTRUCTIONS

1. First, you need to Preheat your oven to 400°F then grease a cast iron skillet Mix the cream cheese and mozzarella in a bowl and microwave for 1 minute. Then Stir and heat for an additional 20 seconds until melted and blended smoothly.
2. Add the beaten eggs to the almond flour and mix them well with the cheese mixture and work until a dough forms.
3. Push the dough into a cast iron skillet (as you would a deep pizza dish - I coat my hands with oil first so the dough doesn't stick to it!). Poke holes to avoid air bubbles. Bake for 10-15 minutes (Bake for 15 minutes).

4. Add low-carb pizza sauce (Rao's), place desired toppings, and return to the oven for another 10-15 min! (I bake another 15 minutes, but I broil the top a little for the last couple of minutes to crisp the top!) Let it cool for 10-15 minutes before serving.
5. Add our Low Carb Pizza Sauce (RAW), apply your desired toppings, and return to the oven for another 10-15 minutes! (Bake another 15 minutes, but grill the top a little for the last 2 minutes to prepare the top!) Let cool for 10-15 minutes before serving.

